CEREAL FOODS WORLD®
Volume 29

Author Index

Alesch, E. A., 641
Alstin, F., 571
Axer, J., 195

Bedolla, S., 732
Blenford, D. E., 167, 314, 676
Brody, A., 168, 313, 619
Buck, D. F., 301
Bushuk, W., 162

Cain, R. F., 246
Chamberlain, N., 656
Chappell, R., 191
Chou, M., 206, 249, 471, 739
Coventry, A. G., 715
Curley-Leone, L., 360

Davis, K. R., 246, 364
Daun, J. K., 291

Earp, C. F., 776
Enochian, R. V., 451
Erdman, J., Jr., 165, 210, 254, 309, 372, 419, 466, 616, 671, 736, 785

Faridi, H. A., 575
Fogg-Johnson, N., 422, 738
Fulcher, R. G., 725

Hahn, D. H., 776
Halvarson, H., 571
Harris, K. L., 456, 765
Hartsook, E. I., 157
Hoover, J. R., 159
Hoover, W., 644
Hoseney, R. C., 305
Hsu, D. L., 463
Hunston, M. J., 715

Jackel, S., 258, 424, 787

Kamel, B. S., 159
Katz, F., 165, 213, 256, 310, 372, 419, 470, 618, 678, 737, 780
Kelly, V. J., 721
Kleese, R. A., 357

Labuza, T., 166, 212, 255, 311, 371, 421, 468, 617, 682, 736, 786
Laine, D. C., 723
LeTourneau, D., 246, 364
Lewis, M. H., 152
Lineback, D. R., 343, 446

Mailman, R. B., 152
Mattern, P. J., 243
McGinnis, J., 246
Minor, G. K., 659
Minson, E., 283
Mook, J. H., 403
Murray, B. A., 409

Nelson, J. H., 762
Nuciforo, D. S., 187

Paggi, M. S., 763
Parkhurst, A. M., 662
Pelaez, J., 411
Peters, L. J., 246, 364

Ranhotra, G., 729
Romer, T., 451
Rooney, L. W., 732, 776
Rubenthaler, G. L., 575
Rusoff, I., 668

Sander, E., 374
Schiller, G. W., 641
Sloan, A. E., 360, 400
Smith, P. S., 407
Staley, L. L., 411
Stauffer, C. E., 8, 184, 237, 249, 280, 340, 448, 562, 577, 642, 712, 760
Steller, W. H. J., 155

Tarleton, R., 148, 565
Thayer, D. W., 353
Thompson, E. G., 149
Tiemeier, D., 349

Wachnuik, S., 159
Walker, C. E., 286, 662
Watson, B., 201
Watson, C. A., 567
Wegener, R. H., 239
Wetzel, D. L. B., 257, 473, 788
Wilkin, D. R., 415
Williams, P. C., 770
Wintermantel, J., 208, 373, 674
Woolen, A., 299

Young, J. C., 725

Zick, W. F., 767

Subject Index

AACC 1984 Membership Directory, 55
AACC Annual Meeting
  Abstracts
  Call for Papers, 1984 Annual Meeting, 51
  Call for Papers, 1985 Annual Meeting, 781
  Educational Table Top Displays, 526
  Post-Convention Reports, 29, 325
  Preliminary Program, 344
  Tentative Meeting Program, 477
  Upcoming (schedule), 179, 229, 273, 333, 393, 438, 554, 635, 702, 755, 803
AACC Annual Report, 513
AACC Board of Directors Meetings, 379
AACC Board of Directors Profiles, 790
AACC Committee Reports
  Fat Acidity Subcommittee of Committee on Proximate Analysis, 265
  Protein Solubility Methods Subcommittee of Committee on Protein Analysis, 327
AACC Constitution, 133
AACC Corporate Members, 59, 175, 176, 224, 267, 329, 382, 384, 432, 546, 630, 696, 748, 750, 798
AACC Division and Section Reports
  California Sections, 627
  Central States Section, 263, 693
  Chesapeake Section, 175, 226, 264, 325, 382, 433, 629
  Japan Section, 226, 799
  Manhattan Section, 381
  Milling and Baking Division, 222, 431, 694, 797
  Nebraska Section, 224, 750
  Niagara Frontier Section, 326, 382
  Northern California Section, 326, 382
  Northwest Section, 224, 382, 748
  Pioneer Section, 266
  Protein Division, 628
  Toronto Section, 326, 382, 433, 748
AACC Elections
  Candidates, 169
  Results, 379
AACC New Members, 176, 226, 266, 329, 382, 433, 546, 630, 696, 750, 798
AACC News, 41, 175, 221, 263, 325, 379, 431, 541, 627, 693, 747, 797
AACC Placement Service, 265, 543
AACC Short Courses
  Dough Rheology and Experimental Breadbaking, 543
  Enzymes in Cereal Processing, 798
  Flavor Application for Product Development, 433
  Grain Pesticides: Their Regulatory Status, Useage, Analysis, and Future Alternatives, 798
  Gum Chemistry and Technology in the

Food Industry, 176
Introduction to Cereal Chemistry and Technology, 544
Milling for Cereal Chemists, 264, 797
Water Activity and Shelf-Life Testing, 264
Upcoming (schedule), 179, 229, 273, 333, 393, 438, 554, 635, 702, 754, 803
AACC Show in Print, 13
Advertisers' Index, 144, 180, 232, 276, 326, 396, 440, 558, 638, 708, 756, 808
Antioxidants
in Confectionaries, 301
in Fried Foods, 301
in Nuts, 301
in Snack Foods, 301
Application of NIR Spectroscopy to the Analysis of Beer Samples
Beer, 715
Ethanol Determination, 715
Quantitative Analysis, 715
Associations (department), 177, 228, 270, 390, 434, 548, 635, 700, 752
Audiovisual (department), 548
Awards
AACC-CRA Outstanding Paper Award, 30, 176
AACC William F. Geddes Memorial Award
Alsberg-Schoch Memorial Lectureship Award, 541
Award for Advancement of Application of Agricultural and Food Chemistry, 541
Myron D. Baustian Memorial Award, 797
Charles N. Frey Award, 224, 380
Northwest Section Geddes Lectureship Award, 175, 305
Gold Leaf Award, 402
IFT Fellows, 432
Louis Gardner Award, 263
Majel MacMasters Memorial Achievement Awards, 543
Osborne Medal Address, 162
Roy L. Whistler International Carbohydrate Award, 325
Steve Vesecky Award, 326

Baked Foods
Almond Butter in, 195
Baker Compressimeter
Bread Firmness, 159
Bakery Flour Specifications, 647
Baking (column), 258, 424, 787
Bean and Legume Flour
Applications, 411
Functionality, 411
Supplement to Wheat Flour, 411
Bread
Chorleywood Process, International Prospects, 656
Book Reviews
Agricultural Research Centres: A World Directory of Organizations and Programmes, seventh edition. N. Harvey, ed., 262
Annual Review of Nutrition, volume 2. W. J. Darby, H. P. Broquist, R. E. Olson, 44
Applied Genetic Engineering, Future Trends and Problems. M. A. Levin, G. H. Kidd, R. H. Zangg, and J. R. Swarz, eds., 89
Automatic Control of Food Manufacturing Processes. I. McFarlane, ed., 689
Batter and Breading Technology. D. R. Suderman and F. F. Cunningham, eds., 537
A Bibliography of Applications of Near-Infrared Reflectance Spectroscopy to Food Analysis. B. G. Osborne, 261
Carbohydrate Biochemistry and Metabolism. K. L. Roehrig, 794
Chemistry and World Food Supplies: The New Frontiers, CHEMRAWN II. L. W. Shemilt, ed., 793
The Chemistry of Cereal Proteins. R. Lasztity, 794
Common Diseases of Small Grain Cereals: A Guide to Identification. F. J. Zillinsky, 44
Conservation et Stockage des Grains et Graines et Produits Derives, Cereales, Proteagineux, Oleagineux, Aliments Pour Animaux. J. L. Multon et al, 261
Dear Dr. Stare: What Should I Eat? A Guide to Sensible Nutrition. F. J. Stare and V. Aronson, 47
Developments in Food Proteins, volume 2. B. J. F. Hudson, ed., 378
Developments in Sweeteners, volume 2. T. H. Grenby, K. J. Parker, M. G. Lindley, eds., 689
Dietary Fibre. G. G. Birch and K. J. Parker, 47
The Effect of Cereals and Legumes on Iron Availability, 427
Enzyme Technology: Preparation, Purification, Stabilization, Immobilization; Recent Advances. S. Torrey, ed., 793
Food Oils and Their Uses, second edition. T. J. Weiss, 46
Food Protein Deterioration: Mechanisms and Functionality. J. P. Cherry, ed., 321
Frank N. Meyer, Plant Hunter in Asia. S. Cunningham, 743
Genetic Engineering of Plants: An Agricultural Perspective. T. Kosuge, C. P. Meredith, and A. Hollaender, eds., 620
Handbook of Food Additives, second edition, volume 2. T. E. Furia, ed., 46
Handbook of Nutritive Value of Processed Food, volume 1. Food for Human Use. M. Rechcigl, Jr., ed., 743
International Symposium on Sorghum Grain Quality. L. W. Rooney, D. S. Murty, J. V. Mertin, eds., 262
Lipids in Foods: Chemistry, Biochemistry, and Technology. F. D. Gunstone and F. A. Norris, eds., 745
The Maillard Reaction in Foods and Nutrition. G. R. Waller and M. S. Feather, eds., 174
McGraw-Hill Concise Encyclopedia of Science and Technology. S. P. Parker, ed., 620
Nutrition and Physical Fitness. 11th edition. G. M. Briggs and D. H. Calloway, eds., 620
Particulate Systems: Technology and Fundamentals. J. K. Beddow, ed., 427
Physical Properties of Foods. R. Jowitt, F. Escher, B. Hallstrom, H. F. Th. Meffert, W. E. L. Spiess, and G. Vos, eds., 691
Physical Properties of Foods. M. Peleg and E. B. Bagley, eds., 261
Physical Properties of Starch in Concentrated Systems Such as Dough and Bread. Ann-Charlotte Eliasson, 689
Plant Proteins for Human Food. C. E. Bodwell and L. Petit, eds., 321
Proceedings of a Symposium on Plant Breeding. Sung-Ching Hsieh and Dah-Jiang Liu, eds., 261
Progress in Cereal Chemistry and Technology. J. Holas and J. Kratochvil, eds., 537
Prospects for Soviet Grain Production. B. Young, ed., 378
Protein Quality in Humans: Assessment and In Vitro Estimation. C. E. Bodwell, J. S. Adkins, and D. T. Hopkins, eds., 174
Rancidity in Foods. J. C. Allen and R. J. Hamilton, eds., 745
Soymilk. Industry and Market. W. Shurtleff and A. Aoyagi, eds., 743
Studies to Clarify the Anomalous Technological Properties of Nonbreadmaking (Feed) Wheats. P. Suckow, A. Abdel-Gawad, and F. Meuser, eds., 538
Technology of Biscuits, Crackers, and Cookies: A Comprehensive Treatise with Particular Emphasis on Process Control Techniques. D. J. R. Manley and E. Horwood, eds., 378
To Market, To Market...A Vignette History of the American Food and Grocery Industry, 321
Unconventional Sources of Dietary Fiber. I. Furda, 44
Vitamins and "Health" Foods: The Great American Hustle. V. Herbert and S. Barrett, 538
Bread Consumption in West Germany
Eating Habits of Labourers and School Children, 155
Importance of Protein and Dietary Fiber in Cereal Products, 155
Results of Nutrition Research, 155
Weight Reduction with Bread, 155
British Biscuits
Imports, 201
Market, 201
Varieties, 201

Calendar (department), 179, 229, 273, 333, 393, 438, 554, 636, 702, 755, 803
Celiac Sprue
Gliadin-Free Diet, 157
Gliadin Sensitive Enteropathy, 157
Gliadin Sensitivity, 157
CEREAL CHEMISTRY® Abstracts, 48, 172, 218, 260, 320, 375, 425, 534, 624, 687, 741, 795
Cereal Industry Newsletter, 43, 173, 215, 259, 323, 377, 429, 533, 623, 685, 740, 789
Cereal Supply and Demand
Consumption, 763
Production, 763
Cereals in Europe (column), 167, 314, 676
Charles N. Frey Memorial Award Address, 668
Cheese Powders, 191
Classified (department), 230, 275, 394, 556, 637, 804
Companies (department), 178, 229, 270, 330, 390, 436, 550, 632, 701, 752, 801
Confectionary Coatings
Enrobing, 283
Fats and Oils, 283
Consumer Research, 471, 739
Consumer Trends, 360
Defined Diets and Developmental Disorders
FD&C Red #3, 152
Hyperkinesis, 152
Dehydrated Cheese, 191
Diabetes Mellitus
Blood Glucose, 723
Complex Carbohydrates, 723
Hyperglycemia, 723
Simple Sugars, 723
Dietary Fiber Analysis, 571
DNA Cloning, 349
Editorials, 184, 237, 280, 340, 400, 448, 562, 642, 712, 760
Engineering (column), 374
Equipment (department), 178, 332, 393, 552, 634, 700, 754, 802
Feeding the Expanding World Population, 239

Flavors
Flavor Chemistry, 409
Product Specification for, 409
Quality Control, 409
Food Irradiation
Insect Disinfestation of Grain and Flour, 353
Radappertization, Radicidation, and Radurization, 353
Radiation Effects, 353
Radiation Forms—Ionizing, Gamma, Electron, 353
Food Research (column), 166, 212, 255, 311, 371, 421, 468, 617, 682, 736, 786
Genetic Engineering, 343, 349
Corn Breeding, 357
Plant Biotechnology, 357
Grain Quality Control, 765
Granola Seed, Oil, and Meal
Protein Meal, 291
Vegetable Oil, 291
In Test Marketing (column), 165, 213, 256, 310, 372, 419, 470, 618, 678, 737, 780
Ingredients (column), 208, 373, 674
Instron
Bread Firmness, 159
Instructions to Authors of Technical Articles, 10
Instrumentation (column), 257, 473, 788
Instruments (department), 178, 332, 392, 551, 634, 802
Instruments for Determining Alpha-Amylase Activity
Amylases, 567
Enzymes, 567
International Flavor Marketing, 767
Literature (department), 548, 801
Low-Calorie Desserts
Bakery Food Additive, 407
Cake Texturizer, 407
Interaction of Modified Foodstarch with Emulsifiers, 407
Shortening Replacer, 407
Meetings (department), 179, 272, 333, 438, 554, 702, 754
Methods Guide
1984 Guide to Instruments Used in the "American Association of Cereal Chemists Approved Methods," 579
Mycotoxins
Aflatoxin, 459
Baking, Effects on Mycotoxins, 725
Fusarium Toxins, 459
Milling, Effects on Mycotoxins, 725
New Products (department), 229, 272, 332, 392, 436, 548, 634, 753, 801
New Technology
Atomic-Powered Food Plants, 239
Computerized Production Control, 239
Modular Food Plants for Remote Sites, 239
Notices (department), 436, 753, 803
Nutrition (column), 165, 210, 254, 309, 372, 419, 466, 616, 671, 736, 785
Obituaries, 148, 433, 546, 628, 750
Packaging (column), 168, 313, 619
People (department), 177, 228, 269, 330, 389, 434, 547, 631, 698, 751, 800
Perspectives, 565, 644, 762
Pest Management
in Stored Grain, 415
Integrated Pest Management System (Feature), 149
Integrated Pest Management (Workshop), 251
Sanitation, Food Protection, Quality Assurance, 149
Pizza Products: Nutritional and Dietary Aspects, 729
Plant Breeding
International Centers, 243
Maize, 243
Rice, 243
Sorghum, 243
Title XII CRSP Projects, 243
Wheat, 243
Postharvest Grain Losses in the Developing World
Food Loss Estimates, 456
Grain Storage Losses, 456
in Rice, 451
President's Page, 446
Quality Assurance and Control (column), 422, 738
Recombinant DNA Technology, 349
Research
Characteristics of U.S. and Mexican Instant Maize Flours for Tortilla and Snack Preparation, 732
Effect of Various Flour Extractions, Water Absorption, Baking Temperature, and Shortening Level on the Physical Quality and Staling of Pita Breads, 575
Evaluation of the Nutrient Composition of Wheat. III. Minerals., 246
Methods for Yeast Gassing Tests, 463
Response Surface Analysis of Bake-Lab Data with a Personal Computer, 662
Tannins and Phenols of Sorghum, 776
Seasoning Blends
Application-Types, 187
Consumer Acceptance, 187
Flavor Profile, 187
Sensory Evaluation
Consumer Research, 403
Cookies and Crackers, 403
Services (department), 229, 635, 801
Snack Foods
Cheese Flavors and Colors, 191
Function of Cheese in, 191
Shelf-Stable Snacks, 191
Soft Wheat Flour Characteristics, 659
Soft Wheat Quality Conference, USDA, 544
Special Reports
Concepts and Directions in NIR Analysis, 577
Integrated Pest Management, 251
The Politics of Hunger, 206, 249
Study of Grinders Used for Sample Preparation, 770
Sucrose Esters
Dough Conditioners, 286
Powdered Emulsifiers, 286
Use of Cereal Grains in Infant Feeding Baby Foods, 721
Use of Oils and Fats in Great Britain, 299
Variability of the Vitamin Content in Wheat, 364
World Hunger
Reducing Postharvest Rice Losses, 451
Yeast Dough Processing
Dough Formula Balance, 653
Dough Processing Efficiencies, 653